

Safe Food Handling Practices For Non-Profit Exempt Foodservice Operations

Cleveland County Health
Department

- The following presentation is intended as advice for non-profit, exempt food handling operations. The recommendations are made based on current rules and regulations, and does not ensure compliance with all rules and regulations.

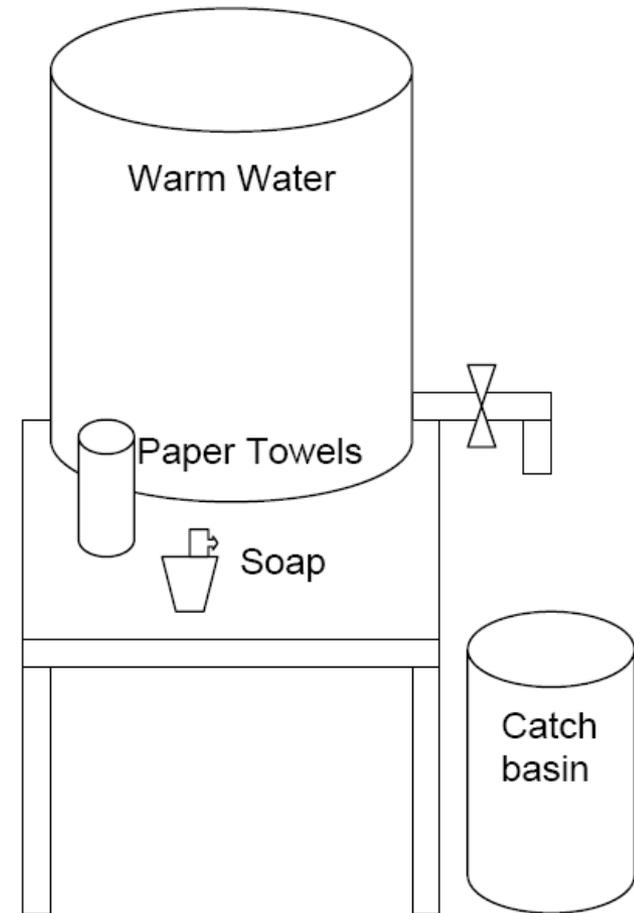
Provisions for Water

- Approved Source: municipal or bottled
- Under Pressure
- Provide hot water
- Use potable water supply hose when connecting to water source
- Potable water tanks must be washed, rinsed, and sanitized, labeled for their purpose, and protected from contamination.



Provide Handwashing Facilities

- 2 Gallon container with unassisted free flowing faucet
- Warm water
- Wastewater receptacle
- Soap
- Single use paper towels



Example of Handwashing Station



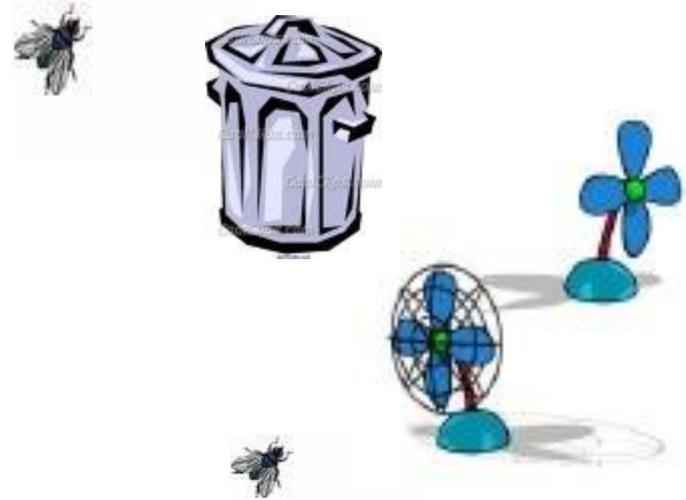
Sewage disposal

- Approved Manner
 - Municipal sewer
 - Portable sewage disposal large enough to accommodate proposed use
 - Wastewater collection containers must be as large as the potable water containers.
 - Do not dispose of grease and water on top of ground or in storm drains!
 - Conveniently located toilet facilities for employees. In the absence of permanent toilet facilities porta-jon rentals are recommended.



Premises

- Keep Surroundings clean and sanitary
- Provide overhead protection with a tent or canopy
- Provide screening or fly fans
- In the absence of grass, concrete, or asphalt, provide indoor/outdoor carpeting, matting tarps, or similar non absorbent material
- Handle garbage in a sanitary manner
- Shield lights or use shatterproof bulbs, and lights are required for nighttime operation



Fundamentals of Food Safety

- 1) Employee/Volunteer Health
- 2) No Bare Hand Contact with Ready to eat items
- 3) Separate raw foods from cooked foods
- 4) Final Cook and Holding Temperatures
- 5) Foods should not be left at temperatures between 40 F and 140F more than 4 hours.
- 6) Food from approved sources.

Employee/Volunteer Health and Hygiene

- Hair restraints
- Clean outer clothing/aprons.
- No sick people preparing food
 - Employee Health policy recommended



STOP 

The Spread of Foodborne Illness!

Notify your manager if you or anyone in your household has:

- **Salmonella**
- **Norovirus**
- **Hepatitis A**
- **Shigella**
- **E. coli**

Notify your manager if you have experienced any of these symptoms within the last 48 hours:

- **Vomiting**
- **Diarrhea**
- **Jaundice**
- **Sore throat with fever**

Your Health Affects More Than Just You – Ill Food Workers Can Make Customers Sick!

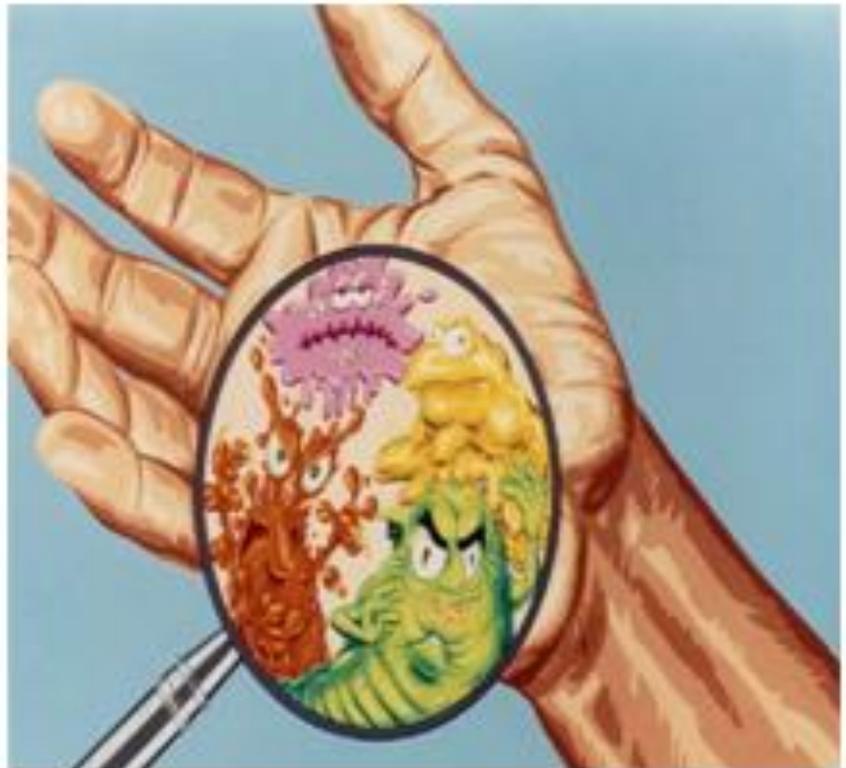
Florida Department of Business Professional Regulation
Division of Hotels and Restaurants
www.MyFloridaLicense.com



No Bare Hand Contact Importance

- 1 ml of feces contain approx 1,000,000,000,000 viral particles
- Proper hand washing removes 10,000,000,000
- 1,000,000,000 virus particles left on un gloved hands
- 1 -10 virus particles can make a person sick

FDA Food Code Presentation,
2011



Hand Hygiene

- **Wash hands frequently**
 - Before starting work, after each visit to the toilet, and often as needed to prevent contamination.
- **No bare hand contact with foods that are ready to eat**
 - Use tongs or single use gloves
 - Gloves can be cross contaminated- wash hands and change gloves
 - IF USING GLOVES CHANGE OFTEN AS NEEDED
 - Wash hands prior to putting on gloves.



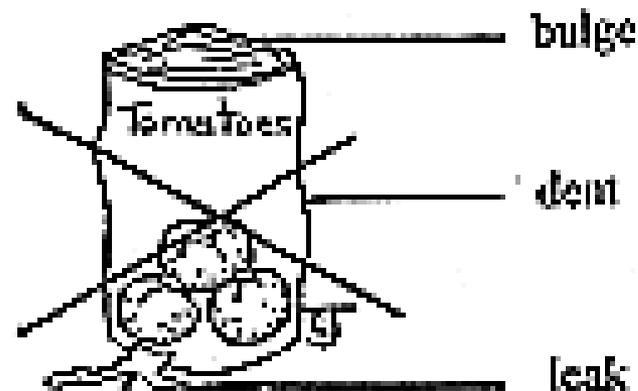
Approved Sources

- Commercially processed foods
- NOT Home canned foods
- Meat and poultry products need to have been inspected under federal, state, and local regulations



Approved source cont.

- Foods received at proper temperature
 - Cold food at 40 Degrees or less, or frozen .
 - Hot Food 140 degrees or more.
- Containers of food intact
 - No dented, dings, bulging cans etc
 - No water damage in dry food containers



Potentially Hazardous Foods

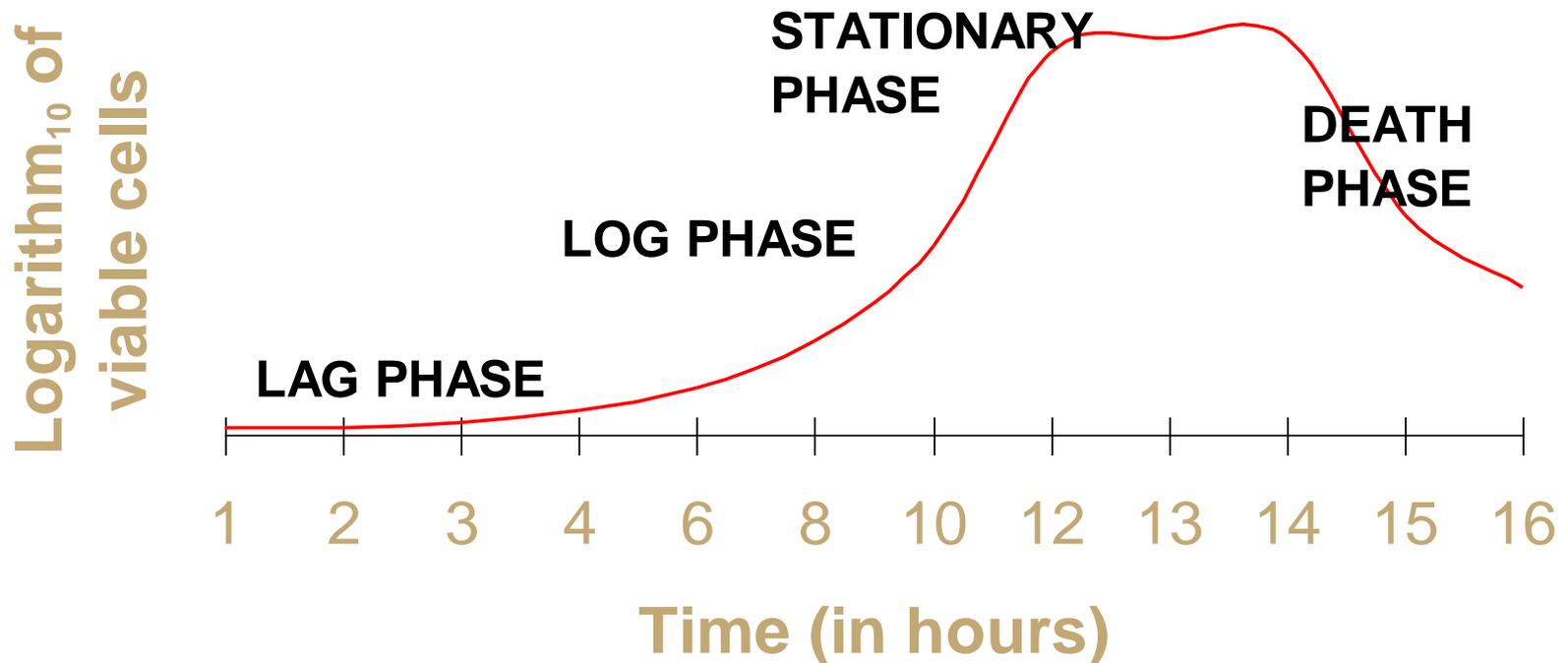
- All proper cooking temperatures must be met:
 - Potentially Hazardous foods reheated to 165°
 - Poultry 165°
 - Pork 150°
 - Ground Beef 155°
 - All other foods requiring cooking 140°

Food safety! Continued

- Provide an accurate product thermometer.
- Keep hot foods at or above 140 degrees
 - Grills, warming cabinets, ovens, chafing dishes, steam tables, etc.
- Keep cold foods at or below 40 degrees
 - Refrigeration provided.
 - Washable Coolers in good condition with drainage ports.



Factors for Growth of Bacteria: Time and Temperature



Source: NCDENR WEBSITE

Hypothetical growth curve for E. coli

Prevent Cross Contamination

- Separate raw foods from cooked foods.
 - Wash rinse and sanitize any utensils or surfaces that raw meats come into contact with prior to reusing for cooked products.
- Handle vegetables and meats in separate areas.
- Keep meats separated (i.e. process and cook chicken and pork separately)

Utensil Washing

- **Recommend using Three basins** for wash, rinse, and sanitizing. Need to be large enough to submerge the largest utensils, pots and pans accessible.
- At least one drainboard or counter top space must be provided.
- Provide approved sanitizer



Utensil washing cont.

- Wash , rinse, and sanitize food contact surfaces at least every four hours during operation
 - Sanitizer 2 minute contact time
 - Chlorine 50 ppm
 - Follow mixing instructions on container
 - Typical mixing instructions: 1 teaspoon per gallon of water. **Check with test strips to ensure proper strength.**

Recommendations

- Children should not handle food, especially without gloves.
 - If children are allowed to handle food they should be under adult supervision to ensure that safe food handling practices are being followed.
- Do not allow products from household kitchens. (Ie, slaw, chili, deserts, etc.)
 - These products can be purchased from commercial sources

Recommendations

- Plan a safe food menu considering any special handling or cooking requirements for meat, eggs, raw fruits and vegetables.
- Purchase food products in a ready to cook form, or ready-to-eat form.
 - Reduce the amount of raw food prep work to a minimum to reduce chances for cross contamination.

Recommendations

- Use new single use pans to hold foods
 - *Eliminate the need for washing.*
- Recommend not reusing cardboard boxes.
- **DO NOT REUSE BOXES, CONTAINERS, ETC THAT ARE USED TO STORE RAW MEATS FOR COOKED AND READY TO EAT FOODS**



Additional Information

- http://www.fsis.usda.gov/wps/wcm/connect/82770ed6-4ec5-4075-9b09-4a24bef24af6/Cooking_for_Groups.pdf?MOD=AJPERES

Questions

- Should you need further information or guidance please contact the Cleveland County Health Department Environmental Health Section at 980-484-5130.